



APERITIFS

Paul Drouet "Alain Ducasse Reserve" Brut (Champagne) NV \$10
Kir Royale with Framboise or Cassis \$11
E. Lustau Sherries: Fino "Jarina" \$5 Palo Cortado "Peninsula" \$6.50
Pineau des Charentes "Selection" Pierre Ferrand \$6.50

APPETIZERS

Mixed Seasonal Greens with Black Olive Focaccia
and Japanese Eggplant Spread \$8

Mizuna and Sweet Potato Salad with a Green Olive-Raisin Vinaigrette and
Liver Crostini \$9.50

Fall Vegetable Salad with Grilled Wild Mushrooms and Hazelnuts \$10

Pulled Duck with Pipian Sauce, Breakfast Radishes
and Grilled Scallion Bread \$9

Kale and Chick Pea Soup with Chorizo and Cilantro \$8

Tomato and Black Olive Tart with Arugula and Shaved Fennel Salad \$9

Cockles and Mussels in Parsley Broth with Spaghetti Squash and Sourdough
Crumbs \$10

Fluke Carpaccio with a Kohlrabi, Avocado and Wilted Scallion Salad and
Aleppo Pepper Oil \$12

ENTREES

Swiss Chard and Pine Nut Ravioli with Tomatoes and an Onion Caper Relish \$19

Grilled Trout in a Tomato, Beet and Bacon Stew with Farro
and Wilted Red Russian Kale \$25

Seared Atlantic Cod in a Tomato Garlic Broth with Mixed Fall Peppers,
Shell Beans and Onion Rings \$27

Grilled Hanger Steak with Chanterelles, Okra and Roasted Corn Polenta \$26

Wild Striped Bass and Grilled Octopus with Catalanian Spiced Orzo
and a Green Pepper Relish \$25

Roasted and Braised Pork with Mashed Celery Root
and a Pear Concord Grape Compote \$25

Moroccan Roasted Chicken with Artichokes, Preserved Lemon and Dill \$23

Salt Crust Baked Duck with Chorizo and Pigeon Pea Stew,
Plantains and Mustard Greens \$24

SIDE ORDERS \$6

Grilled Bread with Fava Bean Tahini
Sauteed Mixed Greens with Garlic and Lemon
Yuca Fries with Romesco
Avocado with Tomatillo Sauce and Pickled Red Onions
Plantains with Spicy Ketjiap

WINES BY THE GLASS

White Chablis J.P. Grossot (Burgundy) 1998 \$9.50
Vouvray Sec Dom. Bourillon Dorleans (Loire) 1999 \$8.50
Gewürtztraminer E. Walch (Alto Adige) 1998 \$7.75
Red Montepulciano "Rosso Conero" Le Terrazze (Marche) 1998 \$7.75
Pinot Noir Bourgogne Rouge R. Arnoux (Burgundy) 1998 \$12.00
Zinfandel "Troc" Babcock Vineyards (California) 1998 \$8.50

BEVERAGES

Draught Beer

Schneider Hefe-Weisse (Germany) \$5 glass

Bottled Beer

Brooklyn Brewery Pilsner (New York) \$4

Pinkus Organic Munster Alt 17 oz. (Germany) \$7.50

Anderson Valley Brewing Boont Amber Ale (Mendocino) \$4.50

Ommegang "Abbey Ale" (Cooperstown) \$5.75

Samuel Smith Taddy Porter (England) \$5.75

Clausthaler Non Alcoholic (Germany) \$3.75

Lurisia Sparkling Mineral Water \$5

Panna Non-Carbonated Spring Water \$5

Iced Tea-

Black or Herbal Raspberry \$3.00

Carignan Grape Juice "Domaine de Fontarèche"
served with ice or sparkling with soda \$5.25

Soda \$3.00

HOURS

Ala Carte Dining Room

Lunch - Monday through Saturday 12pm-3pm

Dinner - Nightly from 6pm

Chef's Dining Room Market Menu

Dinner - Nightly from 6pm

Lounge

Nightly from 5:45pm

Wireless phone use is permitted only in our second floor lounge

An 18% gratuity will be added to parties of 7 or more